1:Srinivas E-5 (1940-42)1952 AW5 Coorg AW5

which is kept on the stool before the subject. The lamp rests on a thin bed of rice spread inside the dish. A few betel leaves and areca-nuts are also kept alongside the lamp. The dish, rice, lamp, and betel leaves and nuts are all collectively referred to as '*taḷiyakki-boḷuk*' which literally means 'dish-rice-lamp'. It will be referred to as 'dish-lamp' in future, and a dish-lamp is considered essential on all ritual occasions.

At *mangala*, in addition to the earthen lamp, a *kiṇḍi* full of milk is kept on the dish-lamp. A *kiṇḍi* is a bell-metal vessel with a long spout at the side. At *mangala* every relative performs *vis-à-vis* the subject a series of solidarity rites collectively called *mūrta*, and one of these rites consists in giving the subject a little milk to drink. This is done by the relative holding the *kiṇḍi* in such a way that the tip of the spout touches the subject's mouth. The subject sucks in a few drops of milk through the spout.

Each of the assembled relatives singly performs *mūrta*, described below, towards the subject of *mangala*. Three married women, close relatives of the subject, are required to perform it before anyone else. If the subject's mother is alive and not a widow, she is entitled to be one of the three, and what is more, perform it first, even if the other two are her seniors.

The mother, or senior married woman, begins by sprinkling rice on the two bell-metal lamps on either side of the subject, and then salutes them. The sun-god is saluted next after throwing some rice backwards, over the shoulders. This is followed by the relative depositing a little rice successively at the joints of knees, elbows, and shoulders, and on the head of the subject. The relative then holds the spouted vessel before the subject and he sucks in a little milk through the spout. After this she presents the subject with a gold or silver coin. The subject salutes her by touching her feet with both his hands and carrying the latter back to his forehead. This is done thrice. The married woman blesses him by touching his head and saying, 'may you live long', or 'may you live happily'.

III

It has been mentioned before that *mangala* is an auspicious or good-sacred ceremony and that it has to be performed on an auspicious day. All over India, among Hindus, it is believed that certain

3:Iyer E-5 (no date) 1948 AW5 Coorg AW5

342 door leading into the inner hall which is lit by the skylight formed by the junction of the four slopes of the inner roof into an inner space (mittam) which is a masonry reservoir in which rain water is collected and drained off by an underground passage. The inner roof is supported on four pillars, [352] resting on thick board slabs of jackwood upon the walls of the reservoir, and forming convenient seats for the inmates of the house, the inner rooms of which are without windows and open by small doors into the central hall only. On the side diagonally opposite to the door of the verandah, and likewise on the inner right corner, there are two doors leading to the exterior of the house. The first room of the house is occupied by the master of the house and his wife. The next room is the kitchen-dining room whence the smoke issues and fills the hole house, coating and preserving the woodwork. The small rooms of the remaining two wings are [778] tenanted by the married couples, the widows and unmarried women. One room near the left corner is set apart as sacred to the family deity. From the ceiling are suspended match-locks, the wooden bells for cattle, the trappings of pack bullocks, and other domestic utensils. The space under the [353] roof and above the wooden ceiling, which is covered with a thick layer of [312] earth to keep the rooms below dry and fireproof, serves for storing bags of [343] rice, baskets, pots and culinary provisions. There is also a deep well built with stone in the compound to supply water for cooking purposes, and another hut by the side of the paddy fields for bathing in hot water.

352 The simplicity of the habits of the Coorgs is reflected in the furniture that they use. Wooden cots are generally used, with straw, coir, or cotton mattresses and cushions, sheets, and blankets; on the floor, they have coarse mats for rubbing their feet before going to bed. Occasionally they use wooden stools. A wooden shelf is fixed to the wall in each room to keep [415] their brass vessels, plates and lamps. Rattan or wooden boxes contain their [854] clothing and jewels. There is always a spittoon in one corner of the room. Where there is a baby, a rattan cradle is suspended from the ceiling within [777] reach of the mother's bed. Young Coorgs of the present day have better houses and good furniture as also comfortable arrangements in the European style.

Internal Structure

619 The Coorgs are composed of four endogamous groups, Amma, Sanna Malla and Boddu Coorgs. The Amma and Sanna Coorgs are found in all parts of Coorg. The Malla and Sanna Coorgs are united and are no longer distinguishable. They form the principal class of Coorgs.

Exogamy

614 The Coorg clans are too many to mention. Most of them are their local house names. Some are alien. Marriage within the clan is prohibited.

Festivals: (1) Huttari

243 746 527 The Huttari is the feast of first fruits. The name is said to be derived from the Malayalam 'pudiyari', or new rice. It occurs at full moon at the end of November or beginning of December. After various preliminary ceremonies, the person chosen to cut the first sheaves goes at sunset to the fields in procession with a lighted torch in a dish of rice [415] carried before him. He has a sickle in one hand and a bamboo bottle of fresh milk in the other. He cuts the sheaf and distributes the stalk to those present, and puts some into the milk. This is carried in procession to the [534] house, the people shouting, "Poli, poli, Deva", that is, "Increase, increase, O God," followed by a blast of the shrill Coorg brass horn. It is truly a national and thanksgiving feast entirely uninfluenced by Brahmanism. It [535] lasts for seven days. It begins with village rejoicings and extends to Nad [533] or district gatherings, and ends every day with the peculiar cane dance of the men and boys to the tune of the most melancholy and monotonous [526] sound of horns, drums and songs. Other games vary the proceedings, but the most interesting part is always the champion fight in playful dance, which often ends in a general skirmish in which the canes are freely used.

(2) Kaylmurtha

527 The Kaylmurtha is the festival of arms celebrated by the youths and men of Coorg sometime in August. When the hard labours of ploughing, sowing, and transplanting of rice are over, a break in the monsoon spreads its bright light and sunny warmth over the hills and [721] dales, forests and fields in Coorg, when a holiday is most welcome. The Takka of the grama calls some respectable men to accompany him to the astrologer's home. They ascertain the most propitious day for the celebration of the festival.

[411] On the morning of the joyous day, the whole armoury of the house is placed in the verandah, gun and spear, bow and arrow, sword and knife. Some of the young men sit down to burnish the familiar weapons. When this is done, they are carried to a room or central hall, where they are [782] placed in a corner. When the auspicious moment arrives incense is burnt before the weapons, sandal paste is dotted on them in profusion, and a show offering, *Nivedya*, is offered to them and the idols. As soon as the [526] festival is over, the whole house sits down to dinner. The men then proceed with their arms to the village green, *uru-mandu*, to spend the afternoon in shooting at a mark and in athletic sports. The following day is devoted to a hunt in the forest belonging to the village. This is followed by a great hunt of the whole Nadu. It is a repetition of the village hunt on a larger scale. Whatever game is obtained, the man who killed the [533] animal receives a hind quarter and the head. The rest goes to the company. The Kaylmurtha is the most glorious of all festivities to the young Coorgs,

Hunting and Fishing

The Coorgs have been skilful hunters, and still keep up their hunting habits. Their chief weapons were the gun and the big knife in addition to the small handy waist knife. They no longer use the bow and arrow, or the sling. The long matchlock gun has gone out of use, and the wealthier Coorgs are now equipped with English guns and rifles of the best kind. The big broad-bladed curved Coorg knife, *odikathi*, is a most formidable weapon in a hand-to-hand fight. The bulk of them hunt partly for sport, and partly to supplement their vegetable diet. Pigs are coursed with dogs, brought to bay, and killed with spears, which are short, heavy, and broad in the blade, or with ordinary fighting spears. Old boars fight fiercely, and hunters are sometimes wounded or killed. Most animals are trapped. When they go hunting in a party, they have dogs which are set on tracking. When they bark, and the hunters approach, the animal is disturbed. It tries to run away or charges them. In the latter case they aim at the animal with guns and kill it.

In their spare moments the Coorgs fish in streams, rivers and tanks. They use nets. The ordinary one is the *thaduvala* which is spread across the stream to prevent fish from escaping. At a distance of about a furlong, they spread another net so as to drive the fish within the net. When the nets are brought closer, many fish are caught by hand. They use also another net known as *beesvala* by which they catch fish by shooting and throwing baits.

Dietary

The Coorgs have an abundant variety of food materials. They eat pigs and goats. Their chief article of food is rice, and on festive occasions cakes and sweetmeats are prepared. Earthenware vessels are used. Their kitchens are remarkable for the cleanliness of their cooking vessels in use which are in charge of the cook. Like their Hindu sisters, the Coorg women attend on elderly members before they take meals. Before serving the meals, a little of the cooked food is offered to the family deity at the Kanni-kombare. They take an early breakfast of rice seasoned with curds and pickles. A substantial meal is taken at noon with rice and curry. At 3 p.m. kanji is again taken, and in the evening a hearty meal of boiled rice with vegetable and meat curry and other condiments. Toddy tapped from the bastard sago palm, arrack and a kind of beer made of fermented rice, brandy are the usual beverages. Of late European liquors have become common beverages at festivities.

Coorg Hospitality

The Coorg women deserve much for their industry. They rise very early, clean the kitchen, and do all kinds of work. They bear the

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

Nutmeg (Myristica); the wild Cashew-nut (Anacardium occidentale—*Can.* Géru-mara); the Indian Gutta tree (Isonandra acuminata), a large tree with beautiful foliage and oil yielding nuts; the Bastard Sago (Caryota urens—*Can.* Beini-mara) from which an agreeable toddy is drawn while from the pith sago may be prepared; the Hog-plum tree (Spondias mangifera—*Can.* Ambatte-mara); the wild clove tree (Eugenia).

A most remarkable and truly majestic forest tree is the Lepurandra Saccidora, which deserves to be classed with Thomson's

> "Lofty trees, to ancient song unknown,
> The noble sons of potent heat and floods
> Prone-rushing from the clouds."

It flowers in October in very peculiar catkins, something like a common mulberry. The fruit is in size and shape like a small fig, covered with a beautiful purple coloured down. The Coorgs manufacture very curious sacks from the bark. A branch is cut corresponding to the length and diameter of the sack wanted. It is soaked a little and then beaten with clubs until the liber separates from the wood. This done, the sack formed of the bark is turned inside out and pulled down close to the extremity, where the wood is cut off leaving a thin piece to form the bottom of the sack. These sacks were formerly much used for carrying rice, some of them may be seen in the Mysore Museum. Very different in size, but of far greater importance than the sack tree, is the Poison-nut tree,—"Strychnos nux vomica"—which may be found near it. The wood of this tree is hard and durable, its leaves oval and glossy; the small greenish white flowers appear in February; the fruit is of the size of an orange and in its white harmless pulp are embedded many round flat seeds, from which the powerful poison "Strychnine" is obtained. On open sunny woodsides grow Lobelia nicotianifolia, a stout annual plant with showy white flowers in terminal racemes,

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

lion mouthed shape, marked with purple-violet stripes in the centre. The numerous angular black seeds are closely packed in oval trivalvular capsules of a yellowish white colour and, if bruised, have a pungent aromatic taste. On this account and for their cordial, stimulant properties they are much in use as an agreeable spice and as a cough and vomiting allaying medicine. 249 [263] [757]

The capsules ripen in September or October, when the crop is gathered and being the first, is dedicated to the deity and called Déva-cottu (God's gift). A full harvest, however, is collected only in the fourth year and the plants may continue to yield a good crop for seven successive years, when on their decline they are reinvigorated by the felling of another tree on the top of them. According to the number of fruit-bearing racemes on one stem, which amount from one to four, the crop is estimated as a quarter, half, three quarters and a full crop. The perennial stem of the full grown plant is erect, jointed and from 6 to 9 feet high and enveloped in the sheaths of the 1 to 2 feet long lanceolate leaves. [782]

The yearly gathering of the cardamoms is attended with much hardship, especially when the gardens are not in Umalca, i. e. hills near the úru or village, but far away in the Gademales. The high and sharp edged hill-grass is in October infested by innumerable leeches and poisonous snakes.

The cardamom gatherers, consisting of a party of Coorgs with their coolies of the Páleya, Kudiya, Yerava and Kuraba caste, (the Holeyas are not permitted to set their foot on those grounds) first set up a camp near the garden. A hut thatched with the long hill-grass is erected. At night a fire is kindled and the men sleep around it. Early in the morning they are at their work. One party clears the ground of weeds, the other cuts the fruit branches. Each man gathers a good load into his leafy basket formed of the Netti-mara and returns To the hut before sunset. [648] [415] [824]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

Auwa[1] at Almanda. The name of one was Timmaya, that of the other Máchu. Máchu had a son Ayappa whose son was Bollu, the father of Stephanas, the first Coorg Christian." 592 562 173

The culinary art of the Coorg women is not much appreciated by a European palate, which relishes less hot condiments and a more sparing use of oil and ghee. Meat, whether game, pork, mutton, fowl or fish is cut into small pieces irrespective of joints and made into a nourishing savoury curry, which, with a dish of boiled rice, seasoned with mango, lime, citron and Ambatti-pickle, makes to native taste an excellent meal. The Coorg women excel in preparing a great variety of pickle and chutney, also sweet preserves and sweetmeats. Their appams or nfradóshe are relished even by Europeans. The kitchens of the Coorgs, which are inside the house, are remarkable for the cleanliness of the cooking-vessels in use. 252 262 [356]

The Coorgs generally take an early meal at 7 of rice-conjee seasoned with pickle or curds. At 10 they partake of a more substantial breakfast, consisting of boiled rice and curry. At 3 o'clock again conjee is taken as in the morning, and in the evening a hearty supper of boiled rice with vegetable or meat-curry and other condiments. Toddy of the Baine-mara (Caryota urens), also a kind of beer made of fermented rice, rice-brandy and arrack are the usual beverages, but lately the strongest European liquors have become only too familiar to the Coorgs at all hours of the day. 264 262 273 [177]

As is the custom with other Hindus, the Coorg women attend upon their lords and the male members of the house, before they sit down to their own separate meal. This selfish and unmanly custom greatly detracts from the charm of family life. The meals spread on brass plates, on low stools, are rather animal feeds than family gatherings round the social table. [562] [415] [352]

The Coorgs are very hospitable; no beggar goes away empty from their houses. A visit from Europeans is looked 574

[1] [Errata: This should read "Dodi-Auva" see corrigenda, Cat. 116, p. 493 -- Analyst]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

upon as a great honour and on festive occasions they are frequently invited. Then great efforts are made to do honour to their guest, and in the more civilized houses a breakfast in almost English fashion is served on crockery and with knives and forks. But perhaps those receptions are more enjoyable where one comes unexpectedly and has to put up with little inconveniences which draw forth from the kind host all the greater concern for the comfort of his guest. At the unexpected arrival of a European visitor there is at once a great commotion amongst the fair Codagitis. Clean dresses are donned, ornaments put on and there is a running to and fro within the house. Soon the crackling of fire is heard and the aroma of roasted coffee indicates the coming treat. The coffee is brought in a spouted brass vessel or in a tumbler; it is highly sweetened, has also a bytaste of red pepper, as the coffee beans were broken in the mortar that serves for pounding spices, but you cannot resist to gratify the importunity of your kind host. To leave a Coorg house without having partaken of any offered refreshment, be it only a sip of milk or an orange, would be a grave offence against Coorg etiquette.

It has been said that "the Coorg women do not exercise the domestic virtue of cleanliness." Considering the nature of the work that falls to their share, it cannot be expected, that they should always appear in festive costume; but they bathe frequently and whenever they are seen in public the women are remarkable for their clean and tidy appearance. Coorg children show much affection for their parents and relations, and the little ones of whom there is generally a goodly number are great pets of the house. The visiting stranger is the object of their wonder, and if he succeeds to gain their confidence, he will be liked all the better by the whole family. The bearing of the young in the presence of the old is decorous, the latter being greeted by every junior member of